



# DINE-IN MENU



## PLEASE NOTE

We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Thank you.

Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills.

# BREAKFAST

From 7am-11am



## LIGHT

<b>SOURDOUGH W/ JAM &amp; BUTTER</b> .....	8
Single origin whole wheat sourdough.	
<b>RAISIN TOAST</b> .....	13
Ricotta, honey, seasonal fruits.	
<b>KIDS PANCAKES v</b> .....	17
Maple syrup, strawberries, Nutella, fairy floss.	
<b>GRANOLA</b> .....	19
Greek yogurt, seasonal fruits, coulis, berry compote, homemade granola.	
<b>KNAFEH FRENCH TOAST</b> .....	22
Almond chocolate crumb, seasonal fruits, pistachio, rose syrup.	

## SUBSTANTIAL

<b>BACON &amp; EGG ROLL</b> .....	12
<b>EGGS YOUR WAY</b> .....	15
Poached/scrambled/fried eggs on single origin whole wheat sourdough.	
<b>GOURMET BACON &amp; EGG ROLL</b> .....	16
Aioli, tomato chutney, cheddar cheese and spinach.	
<b>BREAKFAST BRUSCHETTA v</b> .....	22
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.	
<b>OMELETTE</b> .....	22
Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.	
<b>HALOUMI STACK v</b> .....	22
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.	
<b>SEAFOOD OMELETTE</b> .....	24
Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.	
<b>RICOTTA HOTCAKES v</b> .....	25
Ricotta, passion fruit, mixed berry compote, maple syrup, fairy floss.	
<b>GREEN BOWL GF VG</b> .....	25
Broccolini, spinach, kale, avocado, quinoa, beetroot houmous, pistachio, edamame beans, orange dressing. Pick your protein: Smoked salmon, 2 poached eggs, haloumi - \$5 each.	
<b>EGGS BENNY</b> .....	25
Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.	
<b>THE BOATSHED VEGGIE BREKKIE v VG</b> .....	26
Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.	
<b>THE BOATSHED BIG BREAKFAST</b> .....	27
Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.	

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# LUNCH & DINNER

From 11:15am



## LIGHT

<b>HALOUMI</b> .....	<b>16</b>
Grilled Mediterranean style haloumi.	
<b>TRIO OF DIPS</b> .....	<b>19</b>
Homemade tarama, tzatziki, houmous, pita bread.	
<b>SYDNEY ROCK OYSTERS GF</b> .....	<b>24</b>
1/2 dozen fresh Sydney Rock Oysters.	
<b>SCALLOPS IN 1/2 SHELL GF</b> .....	<b>24</b>
1/2 dozen seared Harvey Bay scallops, Mediterranean sauce.	
<b>OYSTERS MORNAY</b> .....	<b>27</b>
1/2 dozen Sydney Rock Oysters, bechamel, mozzarella.	
<b>OYSTERS KILPATRICK GF</b> .....	<b>27</b>
1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli.	
<b>BUCKET OF PRAWNS GF</b> .....	<b>32</b>
Cooked Tiger Prawns, lemon & cocktail sauce.	

## SLIGHTLY HEAVIER

<b>CHICKPEA SALAD GF V</b> .....	<b>22</b>
Charred pumpkin, chickpeas, chilli, coriander, beetroot hummus, avocado dressing.	
<b>SALT &amp; PEPPER CALAMARI</b> .....	<b>22</b>
Sliced baby squid, tartare (GF opt. avail).	
<b>MEDITERRANEAN BOWL V</b> .....	<b>26</b>
Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. (GF opt. avail).	
<b>BBQ OCTOPUS GF</b> .....	<b>30</b>
Garlic Mediterranean marinade, lemon oregano dressing, crumbled feta.	
<b>SHRIMPS ON THE BARBIE GF</b> .....	<b>32</b>
XL Aussie tiger prawns, lemon garlic butter, mixed greens.	

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# SUBSTANTIAL

<b>THE CHEESEBURGER</b> .....	<b>22</b>
Onions, pickles, cheddar cheese, potato bun, served with chips.	
<b>LAMB/CHICKEN SKEWERS</b> .....	<b>25</b>
Garden salad, pita bread & homemade tzatziki. (GF option available).	
<b>FISH &amp; CHIPS</b> .....	<b>26</b>
Fillets of crispy battered or grilled Gemfish, chips, tartare sauce. (GF opt. avail).	
<b>THE FISH BURGER</b> .....	<b>28</b>
Crumbed Australian Barramundi (Humpty Doo, Northern Territory), slaw, pickles, cheddar cheese, potato bun, chips.	
<b>THE BOATSHED BURGER</b> .....	<b>28</b>
Chuck and brisket burger patty, potato bun, onion, pickles, cheddar cheese, lettuce, tomato, homemade sauce, served with chips. (add: bacon \$3, beef pattie \$5, vegan pattie available).	
<b>EGGPLANT PARMIGIANA</b> .....	<b>30</b>
Eggplant, Napoletana sauce, bechamel, parmesan & mozzarella.	
<b>LINGUINE BOLOGNESE</b> .....	<b>30</b>
<b>POT OF MUSSELS</b> .....	<b>33</b>
Spicy Napoletana sauce, toasted crostini. (GF opt. avail).	
<b>LINGUINE MARINARA</b> .....	<b>35</b>
<b>BARRAMUNDI FILLET</b> <sup>GF</sup> .....	<b>36</b>
Grilled Queensland barramundi, sweet potato mash, vegies.	
<b>SALMON</b> <sup>GF</sup> .....	<b>36</b>
Grilled Tasmanian salmon, rainbow chard & Australian baby corn (contains sesame seeds).	
<b>CREAM PRAWN LINGUINE</b> .....	<b>36</b>
White wine and cream sauce XL Australian prawns.	
<b>SIRLOIN</b> .....	<b>37</b>
250g sirloin, potato gratin, braised veggies.	
<b>FLATHEAD</b> .....	<b>37</b>
Crispy battered or grilled flathead, chips & garden salad. (GF opt. avail).	
<b>1/2 RACK BBQ PORK RIBS</b> <sup>GF</sup> .....	<b>39</b>
Homemade smokey BBQ sauce, chips.	
<b>LOBSTER LINGUINE</b> .....	<b>40</b>
1/2 lobster, linguine, tomato, chilli & herbs.	
<b>WHOLE GRILLED SNAPPER</b> .....	<b>42</b>
Greek herb and lemon dressing, chips, salad.	
<b>HALF/WHOLE LOBSTER</b> .....	<b>42/65</b>
Mornay or garlic & herb butter, chips and garden salad.	

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## MAIN EVENT

# SEAFOOD PLATTER

FOR: ONE 48 / TWO 92 / FOUR 178

Sydney Rock Oysters, tiger prawns, blue swimmer crab, salt and pepper calamari, seared scallops, BBQ baby octopus, crispy battered or grilled Gemfish and chips. (GF opt avail).

Add 1/2 lobster 30, add whole lobster 55 (mornay or garlic & herb).

## SIDES

<b>GARLIC BREAD</b> .....	8
<b>CHIPS</b> GF .....	9
Aioli.	
<b>GARDEN SALAD</b> GF VG .....	14
Mixed leaf & vegetable garden salad w/ Mediterranean dressing.	
<b>GREEK SALAD</b> GF .....	15
Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil.	
<b>STEAMED GREENS</b> GF VG .....	15
Braised broccolini, radicchio.	

## KIDS

<b>LINGUINE NAPOLITANA</b> .....	13
<b>LINGUINE BOLOGNESE</b> .....	15
<b>FISH &amp; CHIPS</b> .....	15
<b>CALAMARI &amp; CHIPS</b> .....	15
<b>CHICKEN NUGGETS &amp; CHIPS</b> .....	15

## CAKES & PASTRIES

<b>TARTS</b> .....	11
Mixed berry cheesecake, oreo, lemon meringue, croquembouche tart, chocolate mousse, lemon, mars bar cheesecake, salted caramel.	
<b>SLICES</b> .....	11
Tiramisu crunch, strawberry cheesecake, vanilla slice, carrot and walnut, black forest slice, orange and almond, red velvet cream cheese, chocolate mousse (gf).	
<b>PASTRIES</b> .....	
Butter croissant, almond croissant, cherry cheesecake danish, nutella donut.	

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# ALCOHOL



<b>PREMIUM BEER ON TAP</b>	<b>GLS</b>
Furphy .....	10
James Squire 150 Lashes .....	11
Stone & Wood Pacific Ale .....	11
Heineken .....	13

## **BOTTLED BEER**

James Boag's Premium Light .....	9
Byron Bay Lager .....	10
James Squire Orchid Crush Apple Cider .....	10

<b>PREMIUM WINE ON TAP</b>	<b>150ML</b>	<b>750ML</b>
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Squealing Pig Sauvignon Blanc (Marlborough New Zealand) .....	11	51
St Huberts The Stag Chardonnay (Victoria) .....	11	51
T'Gallant Pinot Grigio (Victoria) .....	11	51

<b>SPARKLING</b>	<b>GLS</b>	<b>BTL</b>
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Morgans Bay Reserve Sparkling Chardonnay .....	9	39
Vedova 'Borgo San Pietro' Asolo Prosecco D.O.C.G. ....	11	54
Lombard Extra Brut Premier Cru (Épernay, France) .....		105

<b>WHITE</b>	<b>GLS</b>	<b>BTL</b>
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Hartog's Plate Sauvignon Blanc Semillon (WA) .....	9	41
Patritti Vermentino 2019 (Adelaide Hills, SA) .....	11	50
Vickery Riesling Watervale (Clare Valley, SA) .....	11	50

<b>RED/ROSE</b>	<b>GLS</b>	<b>BTL</b>
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Beach Days Pink Moscato (SA) .....	8	33
Andrew Seppelt Shiraz (Barossa, SA) .....	10	50
Marrenon Les Grains Merlot (Vin de Pays, Rhone, France) .....	13	52
Whistle Post Cabernet Sauvignon (Coonawarra, SA) .....	10	44
Summer Poppy Pinot Noir (Marlborough, New Zealand) .....	10	50
Marrenon Les Belles Échappées (Côtes du Rhône, France) .....	13	52
Marrenon Trinité Rosé (Côtes de Provence Sainte-Victoire, France) .....	13	52

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## SIGNATURE COCKTAILS

<b>ROSE' ALL DAY SPRITZ</b> .....	<b>18</b>
Days of Rose' (McLaren Vale, SA).	
<b>GREY GOOSE LE GRAND FIZZ</b> .....	<b>21</b>
Grey Goose vodka, St. Germain elderflower liqueur, lime, soda.	
<b>TROPICAL DREAMS</b> .....	<b>22</b>
Hendrick's Gin, St Germain elderflower liqueur, passionfruit pulp, mango, pineapple, lime.	
<b>COCONUT MARGARITA</b> .....	<b>22</b>
1800 Coconut infused blanco tequila, triple sec, lime, desiccated coconut.	
<b>SANTORINI SUNSET</b> .....	<b>22</b>
Grey Goose vodka, watermelon juice, agave syrup, lime.	
<b>QUARANTINE</b> .....	<b>22</b>
Bombay Sapphire London Dry Gin, Dom Benedictine, passionfruit, raspberry, lime.	

## CLASSIC COCKTAILS

<b>APEROL SPRITZ</b> .....	<b>17</b>
<b>ESPRESSO MARTINI</b> .....	<b>20</b>
<b>WATERMELON MARGARITA</b> .....	<b>20</b>
<b>MARGARITA</b> .....	<b>20</b>
<b>PINA COLADA</b> .....	<b>20</b>
<b>BERRY MOJITO</b> .....	<b>20</b>
<b>MOJITO</b> .....	<b>20</b>
<b>PASSIONFRUIT MOJITO</b> .....	<b>20</b>
<b>LYCHEE MARTINI</b> .....	<b>20</b>

**Attention!** Some cocktails may contain egg whites.

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# DRINKS



## **FILTERED WATER (700ML) ..... 5**

Premium filtered still or sparkling water by Purezza.

## **KOMBUCHA ..... 8**

Jiva watermelon & mint, Jiva pomegranate, Jiva ginger.

## **SHAKES ..... 11**

Chocolate, strawberry, vanilla, caramel.

## **SMOOTHIES ..... 11**

### **MANGO**

Organic Kensington Pride mango, banana, yogurt, milk of your choice.

### **BANANA**

Sweet variety Cavendish banana's, yogurt, honey, milk of your choice.

### **MIXED BERRY**

Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of your choice.

### **ACAI**

Organic Acai, banana, guarana, coconut water.

## **FRAPPES ..... 11**

### **TROPICAL**

Mango, pineapple, passion fruit blended w/ crushed ice.

### **STRAWBERRY & MINT**

Strawberry, mint blended with crushed ice.

### **WATERMELON**

Seedless watermelon blended w/ crushed ice.

## **FRESHLY SQUEEZED JUICES**

### **ORANGE ..... 10**

### **APPLE ..... 10**

### **LAPA (ORANGE, APPLE, CARROT, GINGER) ..... 11**

## **COFFEE ..... SML LRG**

By Coffee & Co Roasters ..... 4 4.5

Extra shot 50c, soy milk 80c, almond milk 50c, oat milk 80c.

## **TEA ..... 4.5**

Organic teas by Ovvio: English Breakfast, Peppermint, Chamomile, Lemon & Ginger, Earl Grey, Green.